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TITLE : WAFFLE CONE AND ITS PRODUCTION

ABSTRACT : PURPOSE: To obtain a waffle cone with uniform bake color tone and no brittleness, hard to develop cracks or fissures by baking a batter dough containing wheat flour and dextrin into a sheet and by conically rolling up and forming the resulting baked product.

CONSTITUTION: Firstly, a batter dough containing 100 pts.wt. of wheat flour and 10-60 pts.wt. of dextrin is baked into a sheet. Thence, the resulting baked product is conically rolled up and formed, thus obtaining the objective waffle cone. The dextrin to be used is pref. an enzyme-modified dextrin produced by hydrolyzing dextrin using an enzyme through a high temperature liquefaction process (esp. pref. of white or pale yellow powder 2-8wt.% in water content and 2-20 in glucose equivalent). The present raw materials are pref. incorporated with organic acid(s). If incorporated with the organic acid(s), the baked product can be easily rolled up, causing no cracks or fissures, and the resultant final waffle cone will be great in punch strength.

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